DEVON SEAFOOD + STEAK

PLEASE NOTE THAT OUR MENU CHANGES DAILY AND ALL ITEMS ARE SUBJECT TO AVAILABILITY.
TO VIEW OUR MOST CURRENT MENU, PLEASE VISIT OUR ONLINE ORDERING PLATFORM.

STARTERS

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olives, mixed greens 13

FRIED CALAMARI jalapeños, carrots, sweet n' sour, creole remoulade 14

SAUTEED SHRIMP SCAMPI garlic butter 12

SPICY TUNA SUSHI ROLL* cucumber, yuzu mayo, sriracha sm. 9 | lg. 15

STEAMED MUSSELS jalapeño corn broth, cilantro, garlic toast 13

SWEET CHILE CAULIFLOWER panko breaded, sweet chile aioli, microgreens, sesame seeds 12

ARTICHOKE HALVES mesquite wood grilled, oregano rub, roasted shallot onion sauce 12

MINI NEW ENGLAND LOBSTER ROLLS toasted sweet rolls, chilled lobster salad, micro greens 16

MARYLAND STYLE JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, apple & celery root slaw 20

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan sm. 12 | lg. 17

TUNA TARTARE* ahi tuna, pineapple mango salsa, avocado, jalapeño, cilantro oil, sriracha, crispy wontons 16

SHARED SEAFOOD TRIO jumbo lump crab cakes, calamari, shrimp scampi, garlic toast, apple & celery root slaw 43

CHILLED SHELLFISH*

COLOSSAL SHRIMP COCKTAIL creole remoulade, roasted tomato cocktail sauce 18

CHILLED SHELLFISH PLATTER* King crab legs, oysters, shrimp, roasted tomato cocktail sauce, creole remoulade, fresh minced horseradish 80

FRESH SHUCKED OYSTERS*

BLUE POINTS (LONG ISLAND SOUND, NY) 4

BLACKBERRY POINTS (OYSTER REEF, VA) 4

EXECUTIVE CHEF: JASON FRITZ

SOUP & SIDE SALADS

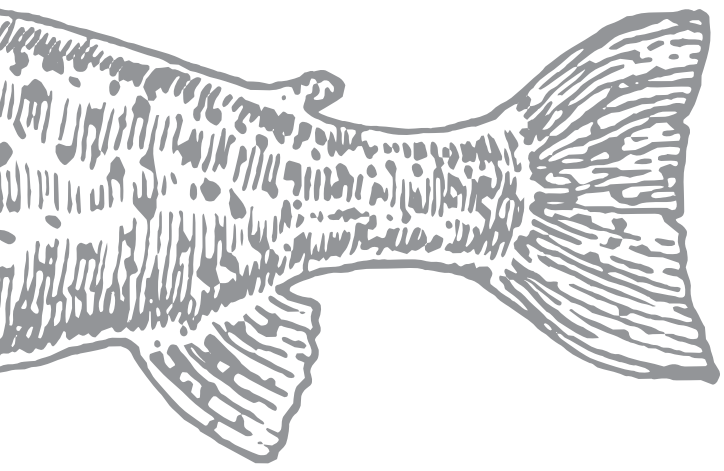
MAINE LOBSTER BISQUE 12

SPICY CREOLE GUMBO 10

BABY GREENS feta, toasted pine nuts, dried cherries, tomato, honey balsamic vinaigrette 9 ♔ Ⓥ

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 9 *add anchovies 3* Ⓥ ♔

STRAWBERRY SALAD pistachios, red onion, parmesan regianno, sherry vinaigrette 9 Ⓥ ♔



DEVON CLASSICS

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shitake mushrooms, snow peas, leeks, sundried tomato pesto, garlic toast 25

SEAFOOD MIXED GRILL blackened shrimp & scallops, salmon, crab cake, whipped yukon gold potatoes, grilled asparagus, creole remoulade, mango tartar sauce 40

GRILLED SALMON PANZANELLA spinach, goat cheese, kalamata olives, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette, garlic toast 28

CHAR CRUSTED HAWAIIAN AHI TUNA roasted yukon gold potatoes, asparagus, foyot sauce 42

MESQUITE GRILLED RIBS full rack baby back ribs, Thai BBQ sauce, whipped gold potatoes, grilled asparagus 38

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 38

LEMON SHRIMP CAMPANELLE roasted grape tomatoes, spinach, bacon, white wine cheese broth, lemon oregano rub, grated parmesan, garlic toast 28

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, fennel salad, basil olive oil, balsamic glaze 37

PARMESAN CRUSTED SOLE parmesan roasted yukon potatoes, haricot verts, sautéed mushrooms, Italian salsa verde 34

PAELLA clams, mussels, chicken, andouille sausage, fresh fish, shrimp, saffron rice, peppers, onion 42

SEARED HALIBUT chilled red potato salad, French green beans, grape tomatoes, mustard seed vinaigrette, arugula basil oil and Mediterranean olives 42

A COMMITTMENT TO SUSTAINABLE SEAFOOD

Devon Seafood + Steak is committed to utilizing sustainable methods in supplying fresh and high quality seafood to our patrons. We realize this commitment in a myriad of ways including, but not limited to monitoring watch lists for recommendations on seafood items that are "best choices" for a healthy ocean, aiming to procure only line caught and farmed-raised seafood from local vendors, and aligning with artisan producers and purveyors who share in our dedication to serving high quality, sustainable seafood.

TODAY'S FRESH FISH & LOBSTER*

SEARED AHI TUNA (HAWAII) 42

SEARED HALIBUT (ALASKA) 45

GRILLED ATLANTIC SALMON (CANADA) 35

GRILLED SWORDFISH (NORTH CAROLINA) 38

SEARED RED SNAPPER (FLORIDA) 38

SEARED GEORGES BANK SCALLOPS (MASSACHUSETTS) 40

1/2 LB. ROCK LOBSTER TAIL (CANADA) 45

SURF + TURF COMBOS

8 OZ. CENTER-CUT FILET*
with choice of one of the following:

ATLANTIC SALMON 49
SEARED SEA SCALLOPS 50
LUMP CRAB CAKE 52
BLACKENED SHRIMP & SCALLOPS 55
½ LB. CANADIAN LOBSTER TAIL 70

ALL ENTRÉES SERVED WITH YOUR CHOICE OF TWO SEASONAL SIDES

(ADD $4.5 FOR LOBSTER MAC & CHEESE OR ROASTED WILD MUSHROOMS, TRUFFLE BUTTER)

STEAKS*

6 OZ. CENTER-CUT FILET MIGNON 39
8 OZ. CENTER-CUT FILET MIGNON 44
12 OZ. USDA PRIME NEW YORK STRIP 48
18 OZ. USDA PRIME BONE-IN RIBEYE 51

ENHANCE YOUR ENTRÉE

Foyot sauce 3
Foyot sauce with lobster 8
Red wine demi 3
Ginger soy glaze 3
Truffle butter 3
Char crust 3
Sautéed mushrooms or onions 2
Bleu cheese crumbles 3

SEASONAL SIDES

*A LA CARTE 5 | *LOBSTER MAC & CHEESE 6 | *ROASTED WILD MUSHROOMS, TRUFFLE BUTTER 6*

LOBSTER MAC & CHEESE* | ROASTED WILD MUSHROOMS, TRUFFLE BUTTER* Ⓥ | WHIPPED YUKON GOLD POTATOES Ⓥ
GRILLED ASPARAGUS, TOMATO-CRUDA Ⓥ Ⓥ | CITRUS GARLIC BROCCOLINI, PARMESAN CHEESE Ⓥ Ⓥ | HARICOT VERTS, LEMON SHALLOT BUTTER Ⓥ Ⓥ
PARMESAN ROASTED YUKON GOLD POTATOES Ⓥ | APPLE & CELERY ROOT SLAW Ⓥ Ⓥ | ROASTED CARROTS, HONEY SRIRACHA BUTTER Ⓥ Ⓥ
GRILLED ARTICHOKE, SHALLOT SAUCE | LEMON ASPARAGUS RISOTTO

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. Menu items may contain or come into contact with allergens, such as, wheat, peanuts, tree nuts, eggs, shellfish, fish, soybeans, and milk.*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Ⓥ indicates vegetarian options | Ⓥ indicates vegan options | ♔ indicates options that can be prepared vegan upon request. Additional dietary menus are available upon request. | ***In order to better serve you and our other guests, all parties of 8 or more will have a single check.***

DECOY BY DUCKHORN VINEYARDS

Wine Spectator AWARD OF EXCELLENCE 2022

	6 OZ / 9 OZ / BTL
Decoy Rosé, California '21	11 / 16.5 / 42
Decoy Sauvignon Blanc, California '21	11 / 16.5 / 42
Decoy Chardonnay, California '21	11 / 16.5 / 42
Decoy Pinot Noir, California '20	11 / 16.5 / 42
Decoy Cabernet Sauvignon, California '19	12 / 18 / 46
Decoy Merlot, California '19	13 / 19 / 51
Decoy Limited Red Blend, Napa Valley '19	16 / 24 / 64
Decoy Limited Chardonnay, Sonoma Coast '20	72
Decoy Limited Cabernet Sauvignon, Napa Valley '19	75

Established in 1985 at Duckhorn Vineyards, the Decoy brand of wine is recognized for its remarkable quality and distinctive style, which expresses its full charm and complexity in its youth. Decoy wines are attractively priced and boasts exceptional vineyard sources, including Decoy's own Ridgeline and Brownell estate in the Alexander Valley of Sonoma County. In 2020, Decoy unveiled Decoy Limited, a tier of limited production wines made from special lots sourced from California's most prestigious wine regions.

CHAMPAGNES & SPARKLING WINES

	6 OZ / 9 OZ / BTL
Domaine Ste. Michelle Brut Columbia Valley, WA	9 / NA / 36
Avissi Prosecco, Veneto, Italy	11 / NA / 43
Jean Charles Boisset "JCB", France '21	63
Domaine Carneros by Taittinger, Napa '17	67
Veuve Clicquot "Yellow Label" Brut, Reims, France	100
Krug Grande Cuvée, Reims, France 169ème	250

INTERESTING WHITES

La Terre White Zinfandel, Acampo, CA	7 / 10.5 / 25
Seven Daughters Moscato, Italy '18	10 / 14.5 / 39
Decibel "Crownthorpe" Rosé, Hawkes Bay, NZ '20	10 / 14 / 39
Terra d'Oro Chenin Blanc/Viognier, California, '20	12 / 18 / 47
Martin Codax Albariño, Rias Baixas, Spain '20	12.5 / 18.5 / 48
Trimbach Gewürztraminer, Alsace, France '17	55
Domaine Gayda Viognier, France '19	14 / 21 / 57
Treana Mer Soleil Rhône Blend, Central Coast '14, '15	57
St. Supéry Moscato, Napa '18	14 / 22 / 60
St. Supéry Virtu Meritage, Napa '16	70
William-Fevre Chablis, France '19	75

CHARDONNAYS

Proverb, California '20	9 / 13.25 / 35
Wente "Morning Fog", California '21	10 / 14 / 39
Lockwood Unoaked, Monterey County, CA '20	13.5 / 17.75 / 43
Sonoma Cutrer, Russian River Valley '17	15 / 23 / 66
Jordan, Russian River Valley '18	75
Rombauer, Carneros '21	75
Shafer, Napa '21	100
Merry Edwards, Russian River Valley '17	115
Newton Unfiltered, Napa '15, '16	115
Stringer John Sebastiano Vineyard, Sta. Rita Hills, CA '19	160

SAUVIGNON BLANCS/FUMES

Rata Estate, Marlborough, NZ '20	9.5 / 14 / 36
Stoneburn, Marlborough, NZ '18	10 / 16 / 36
Justin, Central Coast '20	45
Honig, Napa '21	13 / 19 / 51
Rombauer, Carneros '20, '21	51
Hall, Napa Valley '17	55
Chateau Ste. Michelle "Horse Heaven", Washington '19	60
Frog's Leap, Rutherford '20	65
Merry Edwards, Russian River '16, '17	90

RIESLINGS

	6 OZ / 9 OZ / BTL
Chateau Ste. Michelle, Columbia Valley, WA '20	9 / 13.5 / 35
Dr. Loosen "Dr. L" Reisling, Mosel, Germany '20	11 / 16 / 43
Trimbach, Alsace, France '19	43
Trefethen Dry Riesling, Napa '18, '19	65
St. Urbans-Hof Ockfener Bockstein Kabinett, Mosel, Germany '18	70

PINOT GRIS/GRIGIOS

Ecco Domani, Tre Venezie, Italy '20	9 / 13.25 / 35
Firesteed Pinot Gris, Willamette Valley '19	11 / 17 / 49
Tonnino, Terre Siciliane '20	13 / 19.5 / 53

PINOT NOIRS

Proverb, California '20	9 / 13.25 / 35
J Lohr "Falcon's Perch", California '19	10 / 14 / 42
MacMurray Ranch, Russian River Valley, CA '19	43
Noble Vines "667", Monterey '20	10.5 / 15 / 45
Wente, Monterey '19	13 / 18 / 48
Decibel, Hawkes Bay, NZ '18	75

MERLOTS

J.Lohr "Los Osos", California '20	10 / 14 / 42
Decoy Merlot, California '19	13 / 19 / 51
Markham, Napa '19	14 / 19.5 / 63

BOLD & SEDUCTIVE

Catena Malbec, Vista Flores '19	11 / 15 / 40
"Big Smooth" Old Vine Zinfandel, Lodi, CA '20	10.5 / 15.5 / 41
Peirano "The Immortal Zin", Lodi, CA '20	11 / 15.5 / 43
Schild Estate Shiraz, Barossa Valley, Australia '18	60
Quivira Zinfandel, Dry Creek Valley '17, '18	67
Frog's Leap Zinfandel, Napa '20	75

MERITAGE & RED BLENDS

Viña Mayor Tinta de Toro, D.O. Toro '14	10 / 14 / 39
Mulderbosch "Faithful Hound", Stellenbosch, South Africa '19	63
Conundrum, California '20	17 / 25 / 75
Stag's Leap "Hands of Time", Napa '19	78
Daou "The Pessimist", California '20	82
The Prisoner Wine Co. "Unshackled", Napa '21	88
Paritua 21:12, Hawkes Bay, NZ '13	150
St. Supéry Elu, Napa '13, '14	180
Episode, Napa '09, '10, '12	265

CABERNETS

Proverb, California '20	9 / 13.5 / 35
Josh Cellars, California '20	39
Wente "Southern Hills", California '19	10 / 14 / 39
The Federalist, Lodi, CA '17	12 / 16.5 / 51
Mill Creek, Dry Creek Valley '17	15 / 23 / 65
Bogle Vineyards "Juggernaut Hillside", California '18	16 / 24 / 65
J Lohr "Hilltop", Paso Robles '19	75
Justin, Paso Robles '19	75
Stags Leap "Artemis", Napa '19	105
Jordan, Alexander Valley '18	105
Col Solare, Red Mountain, WA '15, '16	139
Cade, Napa '18	155
Stringer "Stagecoach", Napa '18	220
Stag's Leap "SLV", Napa '19	225

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Vintages are subject to change due to availability.

Denotes this wine has been rated 90+ with either Wine Spectator and/or Wine Enthusiast